

**METHOD OF PRODUCING CONCENTRATED STERILIZED MILK**

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**Abstract**

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**Sterilised condensed milk prodn. - includes addition of dried whey to  
improve storage stability**

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Patent Family:

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Abstract (Basic): SU 655377 A

Sterilised condensed milk is prepd. by normalising milk with respect to fats and nonfatty solids, pasteurising, condensing, introducing a salt as a stabiliser, homogenising, sterilising and cooling. This method is improved by introducing into the condensed milk, before homogenisation, 4-5 wt. % (w.r.t. the solids contained in the concentrated milk) of dried whey contg. 50-55% of the milk sugar. By this method the stability of the protein-fat phase in the prod. is improved and hence, the storage can be prolonged for 6 months. The quality of the prod. is improved.

Title Terms: STERILE; CONDENSATION; MILK; PRODUCE; ADD; DRY; WHEY; IMPROVE;  
STORAGE; STABILISED

Derwent Class: D13

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